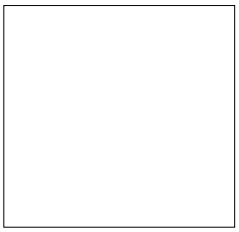
MAYTAG

110 Dual Fuel Range Cooker



Users Guide

&

Installation Instructions

U104100 - 05

Be safe

Warning

Accessible parts will become hot in use. To avoid burns and scalds children should be kept away.

You need clean fresh air - so does your cooker. Burner flames produce exhaust gases, heat and moisture. Make sure that the kitchen is well ventilated: keep natural ventilation holes open or install a powered cooker hood that vents outside. If you have several burners on or use the cooker for a long time, open a window or turn on an extractor fan. For more detail see the Installation Instructions.

We recommend you read the 'General Safety Instructions' section if you have not used a gas cooker before. We describe some basic guidelines on how to use a gas cooker safely.

Gas and Electricity on

Make sure that the gas supply is turned on and that the cooker is wired in and switched on.
The cooker needs electricity.

Peculiar smells

When you first use your cooker it may give off a slight odour. This should stop after a little use.

Before using for the first time, make sure that all packing materials have been removed and then to dispel manufacturing odours, turn the ovens to 240°C and run for an hour.

Make sure the room is well ventilated to the outside air, by opening windows or turning on a cooker hood for example. We recommend that people with respiratory or allergy problems should vacate the area for this brief period.

Before using the grill for the first time you should also turn on the grill and run for 30 minutes with the grill pan in position, pushed fully back, and the grill door open.

Installation

In the UK the cooker must be installed by a CORGI registered engineer. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution

This appliance shall be installed in accordance with the regulations in force and only in a well ventilated space. Read the instructions before installing or using this appliance.

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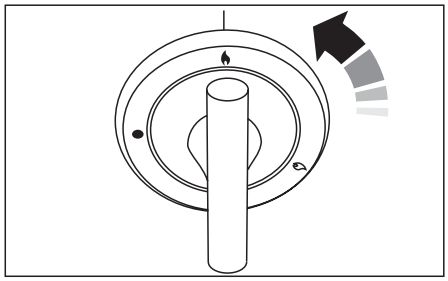
Hotplate Burners

The drawing by each knob indicates which burner that knob controls. There is a spark ignition system that works when the knob is pressed in. Each burner also has a special safety device that stops the flow of gas if the flame goes out.

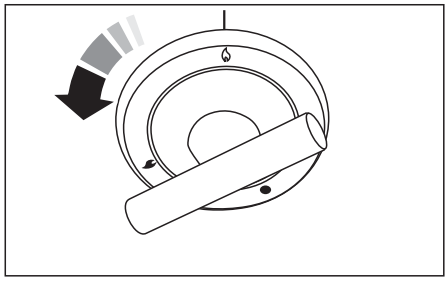
Push in and turn a knob to the solid flame symbol (🔥).



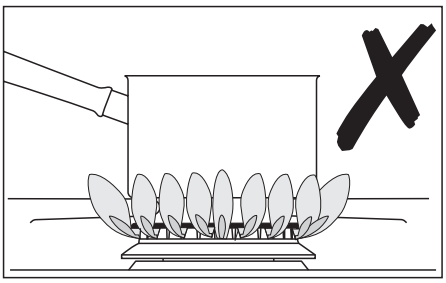
Keep holding the knob pressed in to let the gas through to the burner for few seconds. The igniter should spark and light the gas.

If, when you let go of the control knob, the burner goes out, the safety device has not held in. Turn the control to the off position and wait one minute, then try again this time holding in the control knob for slightly longer.

Adjust the flame height to suit by turning the knob.

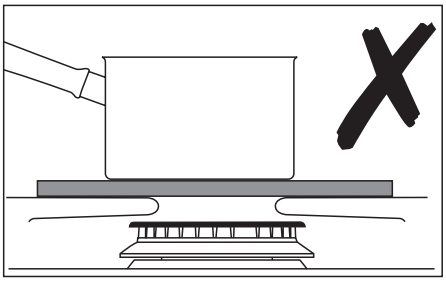


On this cooker the low position is beyond high, **not** between high and off. The outline flame symbol marks the 'low position'. Turn the knob towards it after the contents of a pan have boiled.

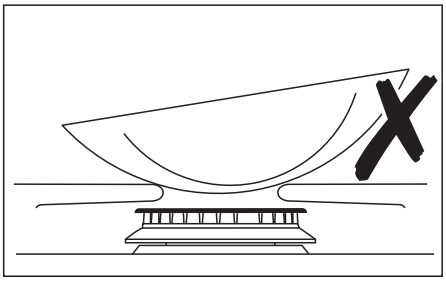


Make sure flames are under the pans. Using a lid will help the contents boil more quickly.

Pans and kettles with concave bases or down turned base rims should not be used.



Simmering aids, such as asbestos or mesh mats, are NOT recommended. They will reduce burner performance and could damage the pan supports.



Avoid using unstable and misshapen pans that may tilt easily and pans with a very small base diameter e.g. milk pans, single egg poachers. The minimum pan diameter recommended is 120mm (about 4 3/4").

The Wok burners are designed to provide even heat over a large area. They are ideal for large pans and stir frying. For heating smaller pans the smaller burners may be more efficient.

When hotplate control knob is pressed in, sparks will be made at every burner, this is normal.

If after lighting, a hotplate burner's flame goes out, turn it off and leave it for one minute before relighting it.

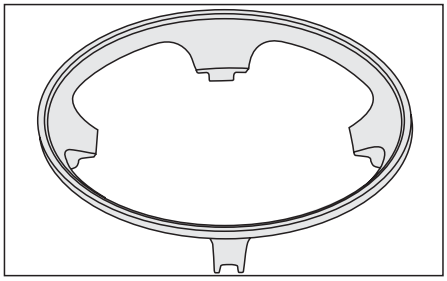
You can remove the burner cap and trim rings for cleaning, see the 'Cleaning your cooker' section.

You should wipe the enamel top surface of the cooker around the hotplate burners as soon as possible after spills occur. Try to wipe them off while the enamel is still warm.

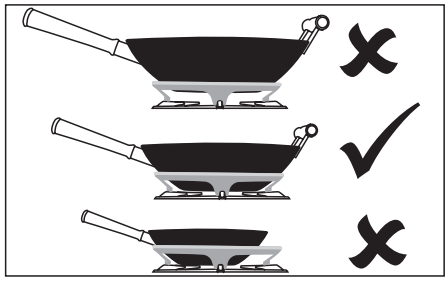
Note:

Use of aluminium pans may cause metallic marking of the pan supports. This does not affect the durability of the enamel and may be cleaned off with a metal cleaner such as 'Brasso'.

The Wok cradle

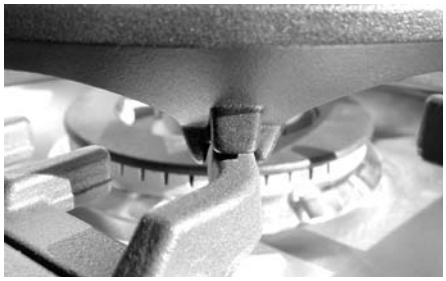


The Wok cradle is designed to fit a Typhoon™ Professional 14" Wok.

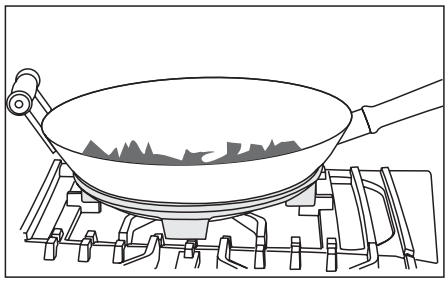


If you use a different Wok make sure that it fits the cradle. Woks vary very widely in size and shape. It's important that the Wok sits down on the pan support - but if the Wok is too small the cradle will not support it properly.

The cradle should be used on the triple ring Wok burner only.



When you fit the cradle check that it is properly located on the pan support fingers and that it is supported properly.



Make sure the cradle is stable and that the Wok is sitting level in the ring.

The cradle will get very hot in use - allow plenty of time for it to cool before you pick it up.

Care and Cleaning

Essential information

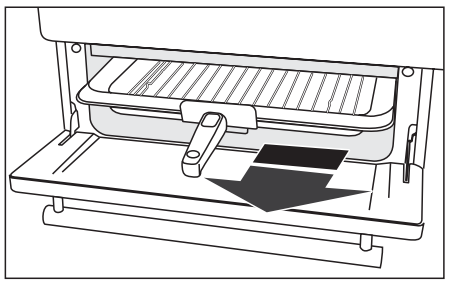
Never use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt.

Recommended cleaning materials are hot soapy water, a moistened soap pad, cream cleaner or a nylon scourer.

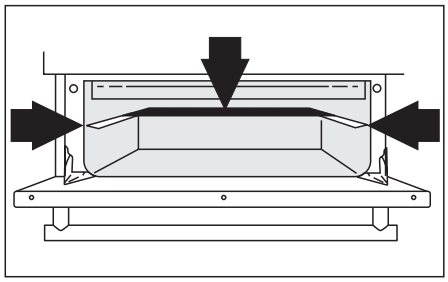
The Grill

CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away.

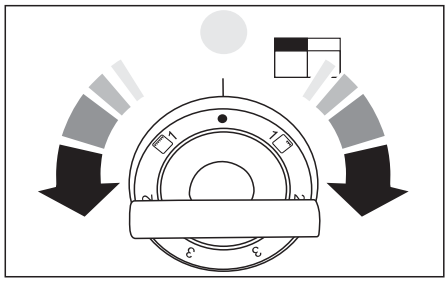
Before using the grill for the first time turn it on and run for 30 minutes with the grill pan in position, pushed fully back, and the grill door open. Make sure the room is well ventilated to the outside air, by opening windows or turning on a cooker hood for example.



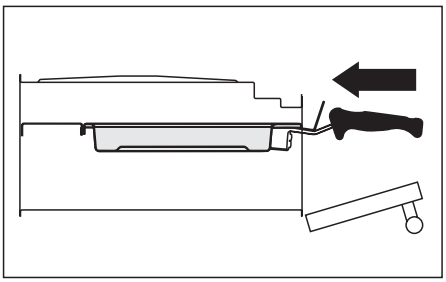
Remove the pan from the bottom of the grill compartment.



After placing your food on the grill tray pan, slide the grill pan onto the side supports just below the elements. Make sure it is pushed right in and touches the back stop.



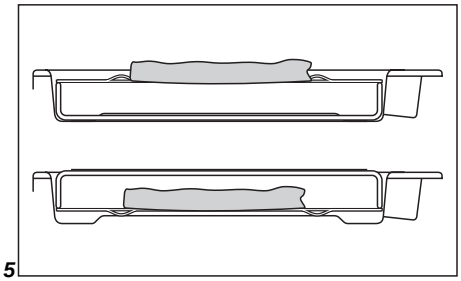
The grill has two elements that allow either the whole area of the pan to be heated or just the right hand half.
Turn the knob to position 3.



For best results preheat for 2 minutes with the grill pan in position. After placing your food on the grill pan grid, slide the grill pan onto the side supports. Adjust the heat to suit by turning the knob.

Make sure it is pushed right in and touches the back stop.

Never close the grill door when the grill is on.



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The grill pan grid can be turned over to give two grilling positions.

Don't leave the grill on for more than a few moments, without the grill pan underneath it.

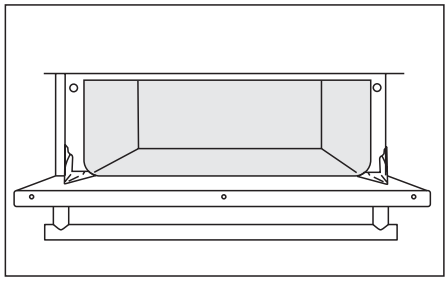
For best results, especially with toast, preheat the grill with the grill pan in the cooking position for two minutes before use.

The grill trivet can be removed and the food placed on it while you are waiting for the grill to preheat.

The grill pan grid can be turned over to give two grilling positions.

You can brown the top of dishes cooked in the oven, under the grill by placing the dish onto the base of the grill pan, which can easily slide along the floor of the grill cavity.

The Warmer



The Warmer is a versatile feature of your new cooker. The base of the chamber heats up to temperature of about 120°C. You can use it for keeping food warm while the final touches are put to a meal or to warm plates and serving dishes.

Use only heat resistant dishes.

To operate the warmer press the switch on the control panel. To switch off press the switch again.

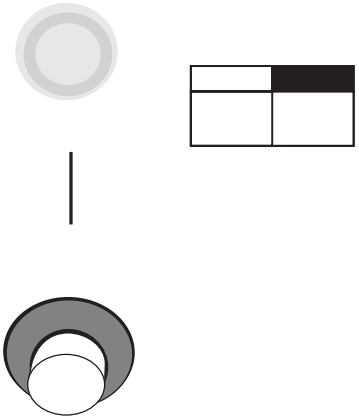


Plate Warming

Plates should be warm in 5 to 10 minutes.

Holding of 'Hot Food'

The Warmer compartment is ideal for keeping food warm - but food should always be eaten as soon as possible after cooking. For best results do not leave food in the Warmer for longer than about 30 minutes. Make sure the food is hot and covered when it goes into the Warmer.

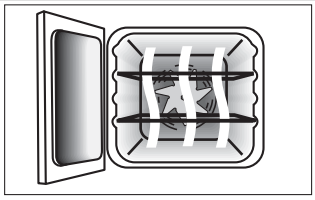
The Ovens

During use the appliance becomes hot. Care should be taken to avoid the touching heating elements inside the oven.

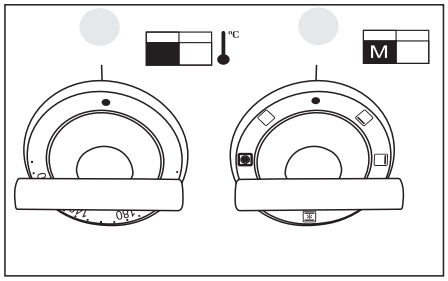
The clock must be set to the time of day before the ovens will work. See 'The Clock' section for instructions on setting the time of day.

Before using for the first time, to dispel manufacturing odours turn the ovens to 230°C and run for an hour. To clear the smell make sure the room is well ventilated to the outside air, by opening windows or turning on a cooker hood for example. We recommend that people with respiratory or allergy problems should vacate the area for this brief period.

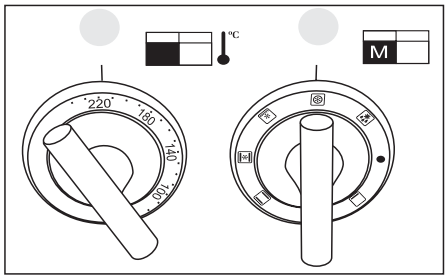
The Left Hand Oven



The left hand oven is a Multi-function oven. As well as the oven fan and fan element, it is fitted with two extra heating elements, one visible in the top of the oven and the second under the oven base. Take care to avoid touching the top element and element deflector when placing or removing items from the oven. For more detail on this oven see the section 'Multi-function oven'.



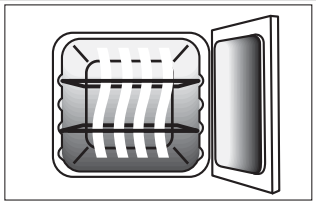
The Multi-function oven has two controls, a function selector and a temperature setting knob.



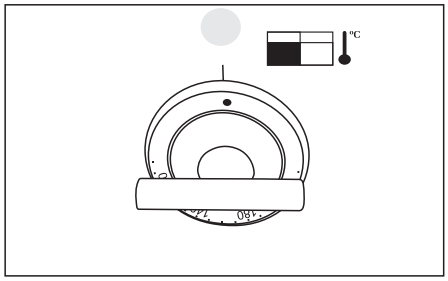
Turn the function selector control to a cooking function. This is the fan oven setting. Turn the oven temperature knob to the temperature you need.

The oven temperature indicator light will glow until the oven has reached the temperature you selected. It will then cycle on and off during cooking.

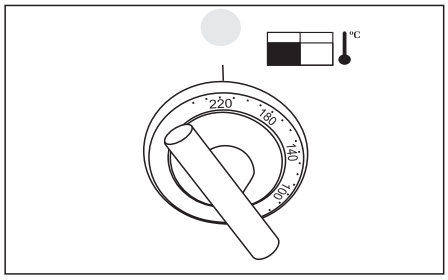
The Right Hand Oven



The right hand conventional oven is fitted with two heating elements, one visible in the top of the oven and the second under the oven base.
Be careful to avoid touching the top element and element deflector when placing or removing items from the oven.



The right hand fan oven control is at the right hand end of the control panel



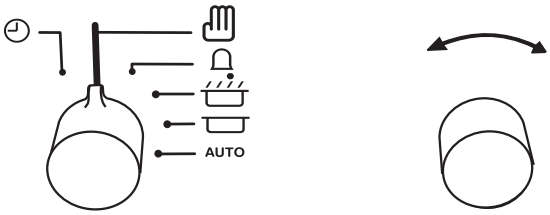
Turn the oven temperature knob to the temperature you need.

The oven indicator light will glow until the oven has reached the temperature you selected. It will then cycle on and off during cooking.

The Clock

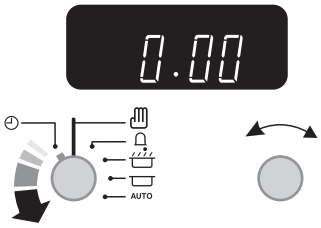
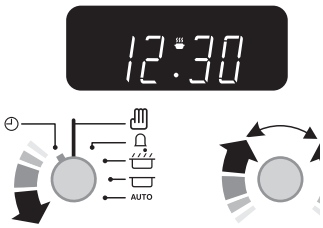
You can use the timer to turn the ovens on and off. The clock must be set to the time of day before the ovens will work.

Setting the time of day



Timer knob *Adjusting knob*

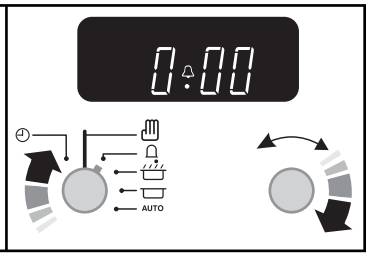
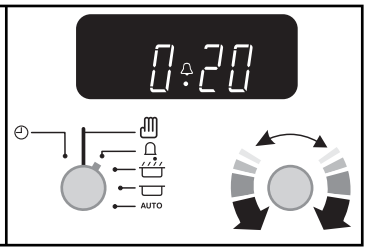
When the clock is first connected the display will flash (0.00) and ( ) alternately.

To set the clock to read the time of day turn and hold the Setting knob to the clock symbol ( ).	
At the same time turn the Adjusting knob left or right until the clock shows the time of day.	

Let go of the Setting knob and it will spring back to the vertical ( ) oven manual setting.

If the key symbol ( ) appears on the left of the display you have accidentally turned on the key lock feature. See the section 'Clock Special Features'.

To time something that's cooking (minute minder)

Turn the Timer knob to the right to the ( ) minute minder setting - it should click into position.	
Use the Adjusting knob to set the time you need.	

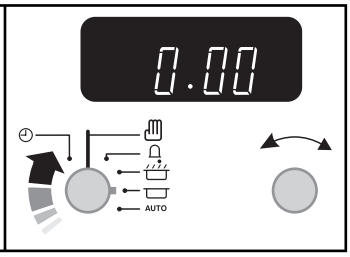
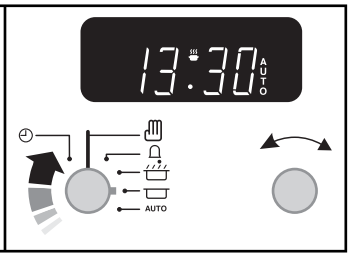
You can turn the knob back to the ( ) manual setting to keep an eye on the time of day or leave it in the ( ) minute minder position as the time ticks down.

To stop the beeper when it sounds

Turn the Adjusting knob anticlockwise

To stop automatically

Use when you have started the oven manually.

Turn the Timer knob to the ( ) position. Use the Adjusting knob to set the time you need.	
'Stop Time' shows. AUTO will show in the display.	

Turn the Timer knob to the (AUTO) setting.

When your cooking is finished the beeper sounds.

Turn the Timer knob to the vertical ( ) to return to manual cooking.

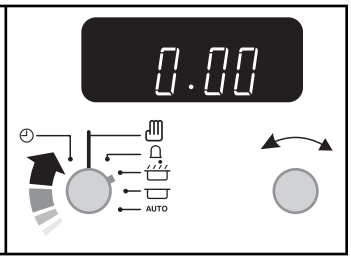
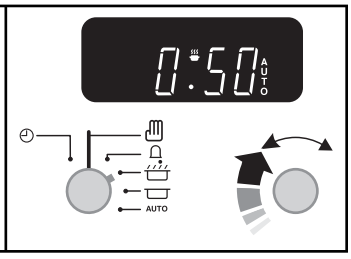
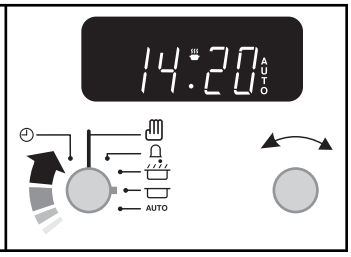
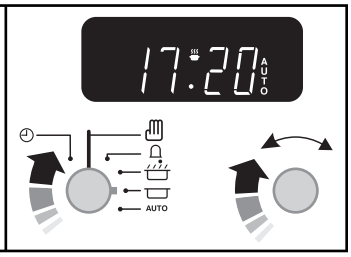
To start and stop the oven automatically

Before you set the clock, you must have two numbers clearly in mind.

The 'cook time', which is the period of time you want the oven to cook.

The 'stop time', which is the time of day you want the oven to stop cooking.

You cannot set a start time directly - this is set automatically by setting the cooking period and stop time.

Turn the Timer knob to the ( ) position.	
Use the Adjusting knob to set the 'cooking time' you need.	
Turn the Timer knob to the ( ) position. The display will show the current time of day plus the 'cook period' you just set.	
Use the Adjusting knob to set the 'Stop time' you need. 'Stop Time' shows. AUTO will show in the display.	

Set the oven(s) to the cooking temperature you need (don't forget to set a function if using the Multi-function oven).

Turn the Timer knob to the (AUTO) setting.

When your cooking is finished the beeper sounds. Turn the Timer knob to the vertical ( ) to return to manual cooking.

If you are out, don't worry about the beeper going off, it stops after a while. When you return, turn the Timer knob to the vertical ( ) to return to manual cooking. Turn the thermostat to the off position.

AUTO is showing, you want to reset to manual cooking.

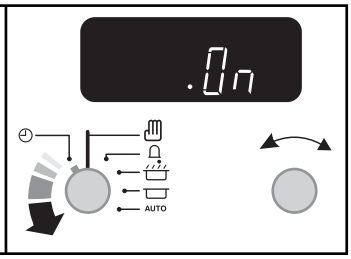
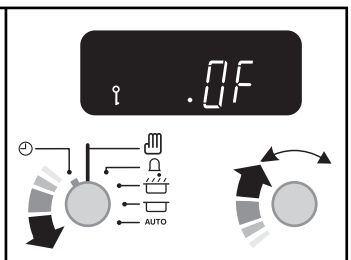
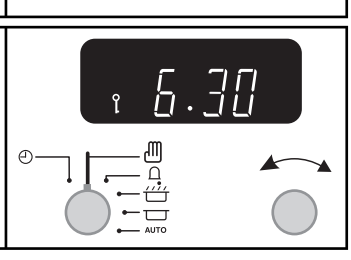
You can cancel any automatic settings by turning the Timer knob to the vertical manual symbol ( ).

Clock Special Features - Key Lock

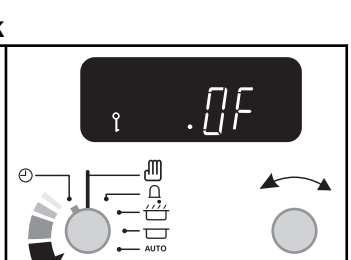
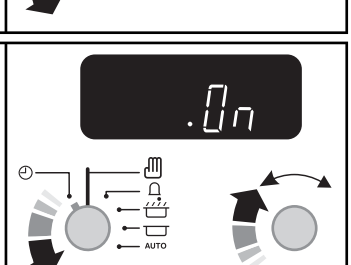
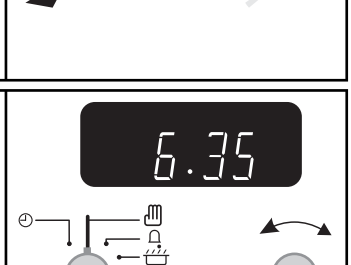
When the key lock is activated, the clock can be operated as usual but the ovens are locked and will not come on. This means that your child could select a cook program but the program will not be activated and ovens will not switch on.

To activate the key lock

Make sure that the clock is in manual mode and cancel any active programs.

Turn and hold the Timer knob to the clock symbol ( ) for about 8 seconds. 'On' will appear on the display.	
Keep holding the Timer knob turned to the clock symbol ( ) and turn the Adjusting knob clockwise until the key symbol ( ) and 'Of' shows on the display. Let go of the knobs	
The ovens are now locked. After a few seconds the display will revert to show the time of day and the key symbol.	

To turn off the key lock

Turn and hold the Timer knob to the clock symbol ( ) for about 8 seconds. 'Of' will appear on the display.	
Keep holding the Timer knob turned to the clock symbol ( ) and turn the Adjusting knob clockwise until the key symbol ( ) goes out on the display and 'On' shows. Let go of the knobs.	
After a few seconds the display will revert to show the time of day. The ovens can now be used normally.	

Cooking using the timer

The timer can be used to turn just one oven, or both ovens, on and off automatically. The start and stop time must be the same for both ovens but different cooking temperatures can be set.

If you want to turn one of the ovens on at the same time as the timer is set for automatic cooking, you must wait until the timer has turned on the oven/ ovens first. Then you can adjust either of them manually in the normal way.

You can set the oven to turn on any time over the following 24 hour period.

If you want to cook more than one dish, choose dishes that require approximately the same time. However, dishes can be 'slowed down' slightly by using small containers and covering them with aluminium foil, or 'speeded up' slightly by cooking smaller quantities or placing in larger containers.

Very perishable foods such as pork or fish should be avoided if a long delay period is planned, especially in hot weather.

Don't place warm food in the oven.
Don't use an oven already warm.
Don't use if an adjoining oven is warm.

Avoid using wine or beer if there is a delay period, as fermentation may take place.

To avoid curdling, cream should be added to dishes just before serving.

Fresh vegetables, which may discolour during a delay period, should be coated in melted fat or immersed in a water and lemon juice solution.

Fruit pies, custard tarts or similar wet mixtures on top of uncooked pastry are only satisfactory if there is a short delay period. Dishes containing leftover cooked meat or poultry should not be cooked automatically if there is a delay period.

Whole poultry must be thoroughly defrosted before placing in the oven.
Check that meat and poultry are fully cooked before serving.

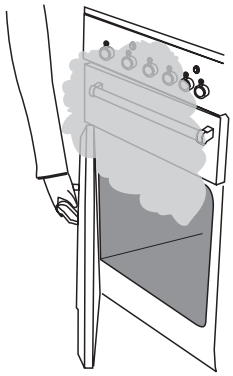
Both Ovens

The wire shelves should always be pushed firmly to the back of the oven.

Baking trays meat tins etcetera should be placed level centrally on the oven's wire shelves. Keep all trays and containers away from the sides of the oven, as overbrowning of the food may occur.

For even browning, the maximum recommended size for a baking tray is 340 mm by 340 mm.

Cooking high moisture content foods can create a 'steam burst', when the oven door is opened. When opening the oven stand well back and allow any steam to disperse.



When the oven is on, don't leave the door open for longer than necessary, otherwise the knobs may get very hot.

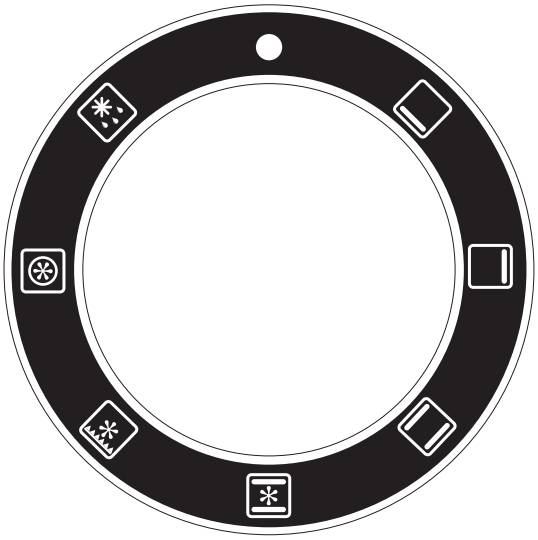
- *Always leave a 'fingers width' between dishes on the same shelf. This allows the heat to circulate freely around them.*
- *The Cook & Clean oven liners (see Cleaning your cooker) work better when fat splashes are avoided. Cover meat when cooking.*

- To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.
- If you want to brown the base of a pastry dish, preheat a baking tray for 15 minutes before placing the dish in the centre of the tray.
- *Where dishes may boil and spill over during cooking, place them on a baking tray.*

Multi-function oven

The left hand oven of your cooker is Multi-function. It has many varied uses. We suggest you keep a careful eye on your cooking until you are familiar with each function. Remember - not all functions will be suitable for all food types.

Please remember that all cookers vary - temperatures in your new ovens may differ to those in your previous cooker.



Multi-function oven functions

Defrost

This function operates the fan to circulate cold air only. No heat is applied. This enables small items such as desserts, cream cakes and pieces of meat, fish and poultry to be defrosted.

Defrosting in this way speeds up the process and protects the food from flies. Pieces of meat, fish and poultry should be placed on a rack, over a tray to catch any drips. Be sure to wash the rack and tray after defrosting.

Defrost with the oven door closed.

Large items, such as whole chickens and joints should not be defrosted in this way. We recommend this be carried out in a refrigerator.

Defrosting should not be carried out in a warm oven or when an adjoining oven is in use or still warm.

Ensure that dairy foods, meat and poultry are completely defrosted before cooking.

Fan oven

This function operates the fan and the heating element around it. An even heat is produced throughout the oven, allowing you to cook large amounts quickly.

Fan oven cooking is particularly suitable for baking on several shelves at one time and is a good ‘all-round’ function. It may be necessary to reduce the temperature by approximately 10°C for recipes previously cooked in a conventional oven.

If you wish to pre-heat the oven, wait until the indicator light has gone out before inserting the food.

Fanned grilling

This function operates the fan whilst the top element is on. It produces a more even, less fierce heat than a conventional grill. For best results, place the food to be grilled, on a grid over a roasting tin, which should be smaller than a conventional grill pan. This allows greater air circulation. Thick pieces of meat or fish are ideal for grilling in this way, as the circulated air reduces the fierceness of the heat from the grill. The oven door should be kept closed whilst grilling is in progress, so saving energy. You will also find that the food needs to be watched and turned less than for normal grilling. Pre-heat this function before cooking.

Fan assisted oven

This function operates the fan, circulating air heated by the elements at the top and the base of the oven. The combination of fan and conventional cooking (top and base heat) makes this function ideal for cooking large items that need thorough cooking, such as a large meat roast. It is also possible to bake on two shelves at one time, although they will need to be swapped over during the cooking time, as the heat at the top of the oven is greater than at the base, when using this function.

This is a fast intensive form of cooking; keep an eye on the food cooking until you have become accustomed to this function.

Conventional oven (top and base heat)

This function combines the heat from the top and base elements. It is particularly suitable for roasting and baking pastry, cakes and biscuits. Food cooked on the top shelf will brown and crisp faster than on the lower shelf, because the heat is greater at the top of the oven than at the base, as in ‘Fan assisted oven’ function. Similar items being cooked will need to be swapped around for even cooking. This means that foods requiring different temperatures can be cooked together, using the cooler zone in the lower half of the oven and hotter area to the top.

Browning element

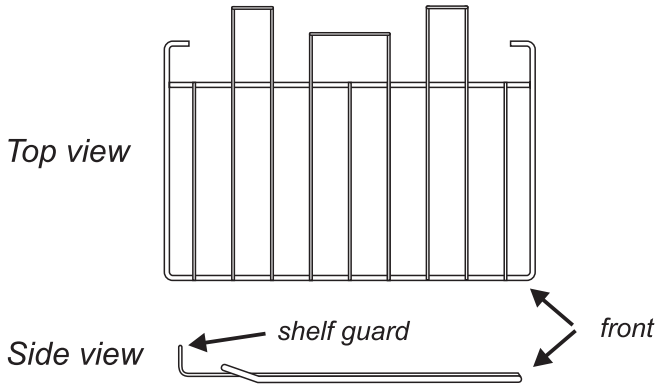
This function uses the element in the top of the oven only. It is a useful function for the browning or finishing of pasta dishes, vegetables in sauce, shepherds pie and lasagne, the item to be browned being already hot before switching to the top element.

Base heat

This function uses the base element only. It will crisp up your pizza or quiche base or finish off cooking the base of a pastry case on a lower shelf. It is also a gentle heat, good for slow cooking of casseroles in the middle of the oven or for plate warming.

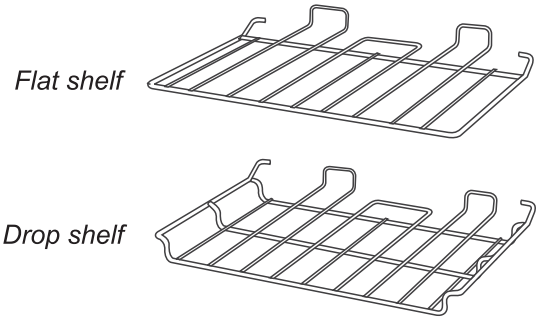
The Browning and Base heat functions are useful additions to your oven, giving you flexibility to finish off items to perfection. With use, you will soon realise how these functions can combine to extend your cooking skills.

Oven shelves



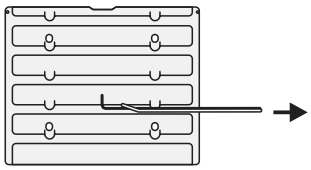
the shelf guard should be at the back pointing upwards

As well as the flat shelves some models are supplied with a drop shelf. The drop shelf increases the possibilities for oven shelf spacing.

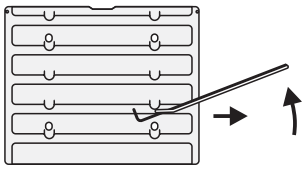


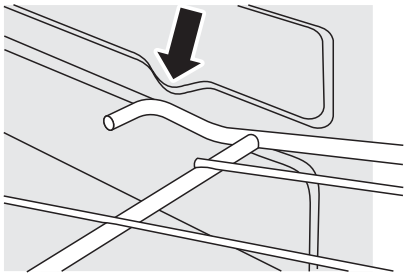
The oven shelves can be easily removed and refitted.

Pull the shelf forward until the back of the shelf is stopped by the shelf stop bumps in the oven sides.



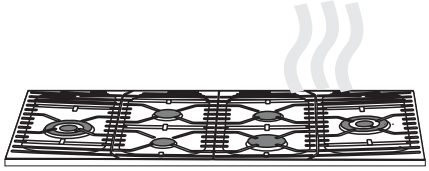
Lift up the front of the shelf so the back of the shelf will pass under the shelf stop and then pull the shelf forward.





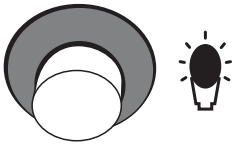
To refit the shelf, line up the shelf with a groove in the oven side and push the shelf back until the ends hit the shelf stop. Lift up the front so the shelf ends clear the shelf stops, and then lower the front so that the shelf is level and push it fully back.

Steam



When cooking foods with high water content (e.g. oven chips) there may be some steam visible at the grille at the rear of the hotplate. This is perfectly normal.

Oven light



To turn on the oven lights press the button.

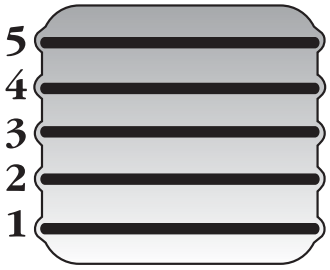
If one of the oven lights fail, turn off the power supply before you change the bulb. See the ‘Troubleshooting’ section for details on how to change an oven light bulb.

Multi-function Oven cooking guide

Remember - not all functions will be suitable for all food types. The oven control settings and cooking times given are intended to be used only as a guide. Individual tastes may require the temperature to be altered to provide a preferred result.

Food is cooked at lower temperature in a fan oven than in a conventional oven. When using recipes, reduce the temperature by 10°C and the cooking time by 5-10 minutes. The temperature in the fanned oven does not vary with height in the oven - so you can use any shelf.

The shelves should not be fitted directly one above the other. When cooking on more than one shelf always leave at least one runner space between them. Place baking trays, individual cake tins or baking dishes centrally on the oven shelf. For best results pre-heat the oven until the oven indicator light goes out.



Cooking chart - Fan assisted oven function

Food	Temp	Oven Shelf Position	Approximate Cooking Time
Fairy cake	170°C	2-4	20 min
Scone	180°C	2-4	15 min
Deep apple pie	160°C	2-4	45 min interchange after 25 minutes
Plate tart	190°C	2-4	45 min interchange After 25 minutes
Rich fruit cake 197mm x 92mm	145°C	3	1 hr 45 min - 2 hr
Victoria sandwich 180mm	170°C	2-4	20 - 25 min
Milk pudding	150°C	3	2 hrs
Puff pastry	220°C	3 - 5	15-40 mins according to size. Interchange 2/3rds through cooking time

For roast meats and poultry refer to the Fan oven guide - reduce cooking time slightly.

500g is approximately 1lb (1lb 2oz)

Ensure meat and poultry is fully cooked before serving

Oven Cooking chart - Conventional and full Fan oven functions

Food	Fan Oven Temperature	Convection Oven Temperature	Shelf Position	Approximate Cooking Time
FISH				
	180°C	190°C	3	Fillets 15-20mins.
	180°C	190°C	3	Whole 10mins.per 500g + 10mins.
	180°C	190°C	3	Steaks according to thickness.
ROAST MEATS				
Beef with bone	150°C	160°C	2-3	20-25mins. per 500g + 20-25mins.
	190°C	200°C	2-3	15-20mins. per 500g + 15-20mins.
Beef without bone	150°C	160°C	2-3	30-35mins. per 500g + 30-35mins.
	190°C	200°C	2-3	20-25mins. per 500g + 20-25mins.
Lamb	170°C	160°C	2-3	30-35mins. per 500g + 30-35mins.
	190°C	200°C	2-3	25-35mins. per 500g + 25-30mins.
Pork	150°C	160°C	2-3	35-40mins. per 500g + 35-40mins.
	190°C	200°C	2-3	25-30mins. per 500g + 25-30mins.
Stuffed and rolled - Add approx. 10 mins. per 500g to above cooking times or cook at 200°C for 20mins. then 160°C for remainder.				
THOROUGHLY THAW FROZEN JOINTS AND POULTRY BEFORE COOKING.				
POULTRY				
Chicken	150°C	160°C	2-3	20-25mins. per 500g + 20-25mins.
	190°C	200°C	2-3	15-20mins. per 500g + 15-20mins.
Turkey	150°C	160°C	2	20-25mins. per 500g + 20-25mins.
	190°C	200°C	2	15-20mins. per 500g + 15-20mins.
Stuffed Poultry - Cook at 200°C or at 200°C for 20mins. then 160°C for remainder. Prepacked (fresh or frozen) follow packers cooking times				
CASSEROLE	140°C	140-150°C	2-3	2-4hrs according to recipe
YORKSHIRE PUDDING	200°C	220°C	4	Large tin 30-35mins. Individual 10-20mins.
CAKES				
Very Rich Fruit	140°C	140°C	2	45-50mins. per 500g mixture
Rich fruit (180mm)	145°C	150°C	2	$2^1/_2$-3hrs.
Madeira (180mm)	150°C	160°C	2	80-90mins.
Queen Cakes	180°C	190°C	3 & 5 or 3	15-25mins.
Scones	210°C	220°C	2 & 4 or 3	10-15mins.
Victoria Sandwich	170°C	180°C	2 & 4 or 3	20-30mins.
PASTRIES				
Plate Tart	190°C	200°C	2 & 4	45-50mins. Interchange after 25mins.
Fruit Pie	190°C	200°C	2 & 4	35-40mins.
Tartlets	190°C	200°C	4	15-20mins. according to size.
Puff Pastry	200°C	220°C	2,3 or 4	20-40mins. according to size.
BREAD	200°C	220°C	2 & 4	20-30mins.
MERINGUES	100°C	110°C	3	$2-2^1/_2$hrs
PUDDINGS				
Baked Egg Custard		160°C	3	45mins.-1hr.
Baked sponge pudding		190°C	3	40-45mins.
Milk pudding		140-150°C	3	2-3hrs.

Cleaning your cooker

Essential information

Before thorough cleaning isolate the electricity supply. Remember to switch on the electricity supply before use.

Never use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt. Don't mix different cleaning products - they may react together with hazardous results. Do not use a steam cleaner on your cooker.

If you want to move your cooker for cleaning, see the section called 'Moving your cooker'.

All parts of the cooker can be cleaned with hot soapy water - **but take care that no surplus water seeps into the appliance.**

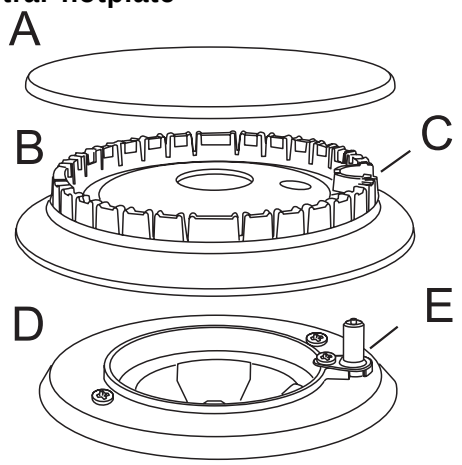
For cleaning materials see the 'Cleaning Table' on the opposite page.

Hotplate burners

Some models have a separate trim ring, which fits on the burner head.

The burner heads and caps can be removed for cleaning. Make sure they are absolutely dry before replacing.

The central hotplate

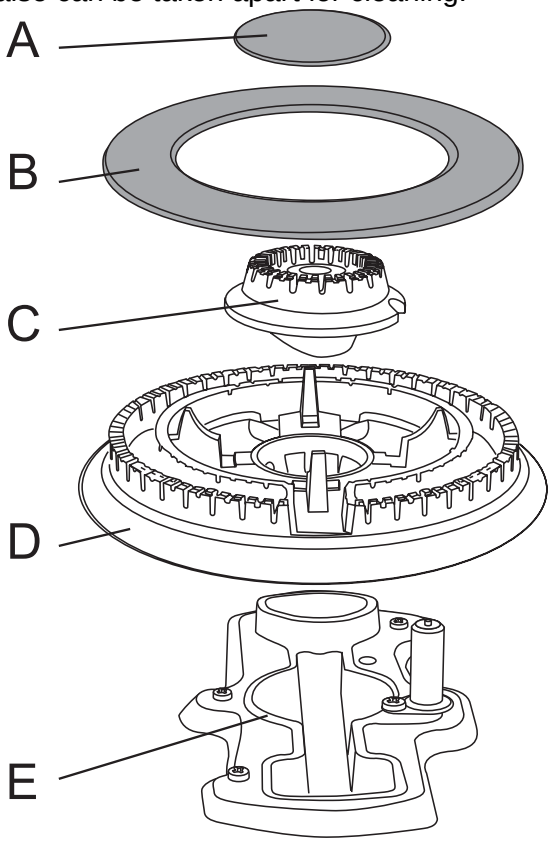


A cap, B head, C notch, D electrode, E base

When refitting the burner head, make sure that the notch lines up with the electrode or hole in the base. Check that the burner head is level and that the cap is fitted centrally on the burner head.

The Wok burners

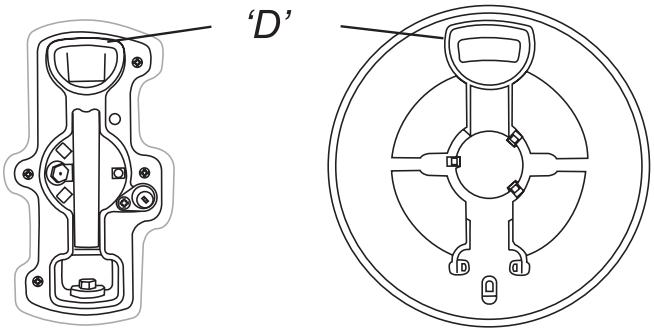
The Wok burners are a little more complicated but it also can be taken apart for cleaning.



Wok burner

A inner burner cap, B outer burner cap
C inner burner head D outer burner head
E Wok burner base

When reassembling a Wok burner, turn over the large base ring and find the 'D' shaped area.



Cleaning Table

Hotplate

Part	Finish	Recommended Cleaning Method
Hotplate Top	Enamel or Stainless Steel	Hot soapy water, soft cloth. Any stubborn stains remove gently with a nylon scourer.
Pan Supports, Wok Cradle (some models only)	Enamel coated Cast Iron or Stainless Steel	Cif Cream Cleaner- *Faberge Lever* and a nylon scourer. Dishwasher.
Burner Caps	Enamel	Cream cleaner, nylon scourer. Dishwasher
Burner Trim Rings (some models only) and Burner Head	Aluminium	Cif or other cream cleaner with a soft cloth. Be careful not to be over vigorous.
Griddle Plate (some models only)	Non-Stick Surface	Allow to cool. Wash in hot soapy water. Do not use abrasive cleaners/scourers. Dishwasher.

Outside of cooker

Part	Finish	Recommended Cleaning Method
Door, Door surround.	Enamel or paint	Hot soapy water, soft cloth. Any stubborn stains, remove gently with a liquid detergent.
	Stainless Steel	E Cloth (Comet) or Vileda Microfibre Plus All Purpose Cloth *Freudenberg Household Products LP* (supermarket)
Sides and Plinth	Painted surface	Hot soapy water, soft cloth
Rear Grille	Enamel or Stainless Steel	Hot soapy water, soft cloth. Cream cleaner, with care, if necessary.
Control panel	Paint, Enamel or Stainless Steel	Warm soapy water. Do not use abrasive cleaners on lettering.
Control Knobs/Handles	Plastic/ Chrome	Warm soapy water, soft cloth.
Oven Door Glass/Glass Lid	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.

Oven and Grill

Part	Finish	Recommended Cleaning Method
Sides, floor & roof of oven - **NOT** COOK & CLEAN OVEN PANELS (see below)	Enamel	Any proprietary oven cleaner that is suitable for enamel. CAUTION: CORROSIVE/CAUSTIC OVEN CLEANERS - FOLLOW MANUFACTURERS INSTRUCTIONS. Do not allow contact with the oven elements.
Cook & Clean Oven Panels (some models only)	Special enamel that partly cleans itself	This surface cleans itself at 200°C and above, or the panels can be removed and washed with hot soapy water and a nylon brush. (see 'The Ovens' in 'Cleaning your cooker')
Oven Shelves, Handyrack, Grill Trivet.	Chrome	An oven interior cleaner that is suitable for chrome. Soap filled pad. Dishwasher.
Grill Pan/Meat Tin.	Enamel	Hot soapy water. Soap filled pad (Brillo). Dishwasher.

Cleaners listed are available from Supermarkets or electrical retailers as stated. Cleaner manufacturer in Italics

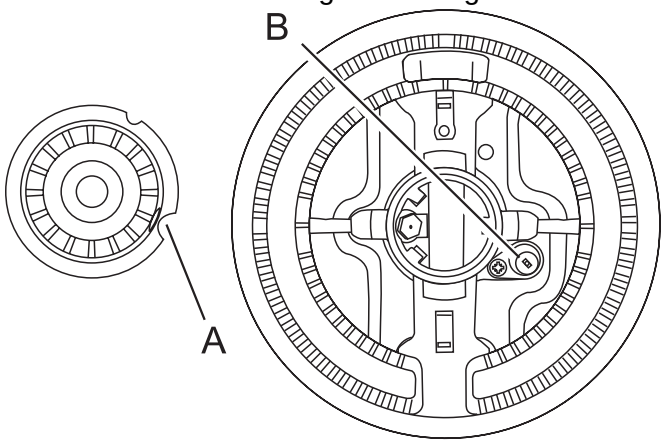
For enameled surfaces use a cleaner that is approved for use on vitreous enamel. The vitreous enamel association has a list of approved cleaners. Contact them via their website www.ive.org.uk or telephone: 01527 893031.

Regular cleaning is recommended. For easier cleaning, wipe up any spillages immediately.

To help keep your oven clean, cover meat when roasting, with foil or use a roasting bag. Brush vegetables with fat before placing around the meat.

Turn the head until the ‘D’ matches the one on the burner base. Turn the head over and place it on the burner base.

To fit the small inner burner, find the larger electrode notch in the burner rim. Line this up with the white ignition electrode and place the inner burner on the large base ring.



A electrode notch B ignition electrode

Now fit the two trim rings, making sure that they are sitting down properly.

Griddle

Always clean the griddle after use. Allow to cool completely before removing. Immerse the griddle plate in hot soapy water. Use a soft cloth or, for stubborn stains, a nylon washing up brush.

NEVER USE CAUSTIC OR ABRASIVE CLEANERS AS THESE WILL DAMAGE THE SURFACE.

Grill

The grill pan and grid should be washed in hot soapy water. After grilling meats or any foods that soil, leave to soak for a few minutes in the sink immediately after use. Stubborn particles may be removed from the grid by using a nylon brush.

Control Panel and Doors

Avoid using any abrasive cleaners including cream cleaners, e.g. Cif, on brushed Stainless Steel surfaces. For best results use a liquid detergent e.g. Domestos Multi Surface Cleaner.

The control panel and control knobs should only be cleaned with a soft cloth wrung out in clean hot soapy water. Wipe with a clean dampened cloth then polish with a dry cloth. The oven doors should only be cleaned with a soft cloth wrung out in clean hot soapy water.

Ovens

The ovens have removable panels that have been coated with a special enamel that partly cleans itself. This does not stop all marks on the lining, but helps to reduce the amount of manual cleaning needed.

The Cook & Clean panels work better above 200°C. If you do most of your cooking below this temperature, occasionally remove the panels and wipe with a lint free cloth and hot soapy water. The panels should then be dried and replaced and the oven heated at 200°C for about one hour. This will ensure the Cook & Clean panels are working effectively.

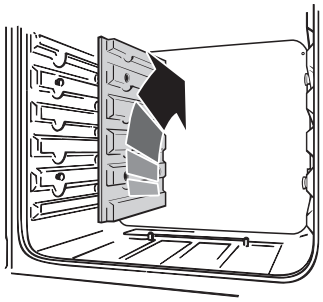
Don’t use steel wool (Brillo) or any other materials which will scratch the surface. Don’t use oven cleaning pads.

Removing the Oven Linings

Some of the lining panels can be removed for cleaning and for cleaning behind. Remove the shelves first.

The side panels of either oven can be removed.

Each side of the oven is fixed with four fixing screws. You don’t have to remove the screws to remove the oven linings. Lift each side panel upwards and they will slide off the screws. Then pull them forwards.



Once the linings are removed, the oven enamel interior can be cleaned.

Troubleshooting

Steam is coming from the oven

When cooking foods with a high water content (e.g. oven chips) there may be some steam visible at the rear grille. Take care when opening the oven door, as there may be a momentary puff of steam when the oven door is opened. Stand well back and allow any steam to disperse.

The oven fan is noisy

The note of the oven fan may change as the oven heats up - this is perfectly normal.

What cleaning materials are recommended for the cooker?

See the 'Cleaning' section for recommended cleaning materials. We do not recommend Mr. Muscle, as it contains chemicals which may damage the surfaces of your cooker.

The knobs get hot when I use the ovens, can I avoid this?

Yes, this is caused by heat rising from the oven and heating them up. Don't leave the oven door open.

If there is an installation problem and I don't get my original installer to come back to fix it who pays?

You do. Service organisations will charge for their call outs if they are correcting work carried out by your original installer. It's in your interest to track down your original installer.

Current Operated Earth Leakage Breakers

Where the cooker installation is protected by a 30 milliamp sensitivity residual current device (RCD), the combined use of your cooker and other domestic appliances may occasionally cause nuisance tripping. In these instances the cooker circuit may need to be protected by fitting 100mA device. This work should be carried out by a qualified electrician.

Food is cooking too slowly, too quickly, or burning

Cooking times may differ from your previous oven. Check that you are using the recommended temperatures and shelf positions. See the 'Oven Cooking' section of the instructions. The oven control settings and cooking times are intended to be used only as a guide. Individual tastes may require the temperature to be altered either way, to get the results you want. Try cooking at a higher temperature setting.

The oven is not cooking evenly

Do not use a tin or baking tray larger than 340 mm x 340 mm.

If you are cooking a large item, be prepared to turn it round during cooking.

If two shelves are used, check that space has been left for the heat to circulate. When a baking tray is put into the oven, make sure it is placed centrally on the shelf.

Check that the door seal is not damaged and that the door catch is adjusted so that the door is held firmly against the seal.

A dish of water when placed on the shelf should be the same depth all over. (For example, if it is deeper at the back, then the back of the cooker should be raised up or the front lowered). If the cooker is not level arrange for your supplier to level it for you.

Oven not coming on when turned on manually

Is the power on? Is the clock illuminated?

If not there may be something wrong with the power supply. Is the cooker supply on at the isolator switch?

Has the time of day been set?

If using the Multi-function oven have you set a cooking function?

Is the key symbol (⚷) showing in the display? See the Clock section of the instructions for more information on the key lock feature of the clock.

Oven not coming on when automatic cooking

Timer set correctly but oven knob left OFF by mistake?

Is the key symbol (⚷) showing in the display? See the Clock section of the instructions for more information on the key lock feature of the clock.

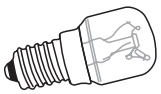
If using the Multi-function oven have you set a cooking function?

Oven temperature getting hotter as the cooker gets older

If turning the knob down has not worked or only worked for a short time then you may need a new thermostat. This should be fitted by a service person.

The oven light is not working

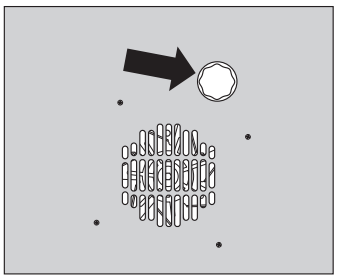
The bulb has probably blown. You can buy a replacement bulb (which is not covered under the guarantee) from a good electrical shop. Ask for an Edison screw fitting 15w 240v lamp, FOR OVENS. It must be a special bulb, heat resistant to 300 °C.

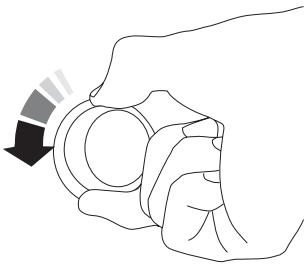


Turn off the power supply.

Make sure the oven is cool. Open the oven door and remove the oven shelves.

Unscrew the bulb cover by turning anticlockwise. It may be very stiff.





Taking care to protect your fingers in case the bulb should shatter, unscrew the old bulb.

Screw in the new bulb, screw back the bulb cover. Turn on the electricity supply and check that the bulb now lights.

Hotplate ignition or hotplate burners faulty

Is the power on? Is the clock illuminated? If not there maybe something wrong with the power supply.
See ‘power supply’ section further on.
Are the sparker (ignition electrode) or burner slots blocked by debris?
Is the burner trim correctly located?
Are the burner caps correctly located?
See the section entitled ‘Cleaning’

Hotplate burners will not light

Make sure that the burner parts have been replaced correctly after wiping or removing for cleaning.
Check that there is not a problem with your gas supply. You can do this by making sure that other gas appliances you may have are working.
Do the burners spark when you push the button? If not check the power is on - is the clock illuminated?

General Safety Instructions ⚠

The cooker must be installed by a CORGI registered engineer in accordance with the installation instructions. The installation must comply with the relevant regulations and also the local gas and electricity supply companies' requirements.

If you smell gas

Don't turn electric switches on or off.

Don't smoke

Don't use naked flames

Do turn off the gas at the meter or cylinder

Do open doors and windows to get rid of the gas

Call your gas supplier.

If you are using natural gas in the UK ring British Gas - Trans Co on

0800 111 999

This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device, (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation, for example opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

The cooker should be serviced by a qualified service engineer and only approved spare parts used. Have the installer show you the location of the cooker control switch. Mark it for easy reference. Always allow the cooker to cool and then switch off at the mains and before cleaning or carrying out any maintenance work, unless specified otherwise in this guide.

All parts of the cooker become hot with use and will retain heat even after you have stopped cooking.

Take care when touching cooker, to minimize the possibility of burns, always be certain that the controls are in the OFF position and that it is cool before attempting to clean the cooker.

Use dry oven gloves when applicable - using damp gloves might result in steam burns when you touch a hot surface. Never operate the cooker with wet hands.

Do not use a towel or other bulky cloth in place of a glove. They might catch fire if they touch a hot surface.

Clean with caution. If a wet sponge or cloth is used to wipe spills on a hot surface, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.

Do not use unstable saucepans and position the handles away from the edge of the hotplate.

Babies, toddlers and young children should not be allowed near the cooker at any time. They should never be allowed to sit or stand on any part of the appliance. Teach them not to play with controls or any other part of the cooker.

Never store anything of interest to children in cabinets above a cooker - children climbing on the cooker to reach them could be seriously injured.

Clean only parts listed in this guide.

In the interests of hygiene and safety the cooker should be kept clean at all times as a build up in fats and other food stuff could result in a fire.

Always keep combustible wall coverings or curtains etc. a safe distance away from your cooker.

Do not spray aerosols in the vicinity of the cooker while it is in on.

Do not store or use combustible materials, or flammable liquids in the vicinity of this appliance.

Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well fitting lid or baking tray. If available use a multipurpose dry chemical or foam-type fire extinguisher.

Never leave the hotplate unattended at high heat settings. Pans boiling over can cause smoking and greasy spills may catch on fire.

Never wear loose-fitting or hanging clothes while using the appliance. Be careful when reaching for items stored in cabinets over the hotplate. Flammable material could be ignited if brought in contact with a hot surface unit and may cause severe burns.

Take great care when heating fats and oils, as they will ignite if they get too hot.

Use a deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.

Never leave a chip pan unattended. Always heat fat slowly, and watch as it heats. Deep fry pans should be only one third full of fat. Filling the pan too full of fat can cause spill over when food is added. If you use a combination of oils or fats in frying, stir them together before heating, or as the fats melt.

Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan. Carefully watch for spills or overheating of foods when frying at high or medium high temperatures. Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool.

Do not use the top of the flue (the slot along the back of the cooker) for warming plates, dishes, drying tea towels or softening butter.

When using an electrical appliance near the hotplate, be sure that the cord of the appliance does not come into contact with the hotplate.

Take care that no water seeps into the appliance

Only certain types of glass, glass-ceramic, earthenware or other glazed containers are suitable for hotplate cooking; others may break because of the sudden change in temperature.

Do not allow anyone to climb, stand or hang on any part of the cooker.

Do not use aluminium foil to cover shelves, linings or the oven roof.

Make sure that your kitchen is well ventilated at all times. Use extractor fans or hoods when fitted.

Never heat unopened food containers. Pressure build up may make container burst and cause injury.

The cooker is designed for cooking foods only and must not be used for any other purpose.

The oven should NOT be used for heating the kitchen, not only does this waste fuel but the control knobs may become overheated.

When the oven is on DO NOT leave the oven door open for longer than necessary.

The specification of this cooker should not be altered.

This appliance is heavy, take care when moving it.

When the cooker is not in use ensure that the control knobs are in the off position.

Installation

Dear Installer

Before you start your installation, please complete the details BELOW.

If your customer has a problem relating to your installation they will be able to contact you easily.

Thank you

Installer's Name

Installer's Company

Installer's Telephone number

You must be aware of the following safety requirements & regulations

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.

This appliance shall be installed in accordance with the regulations in force and only in a well ventilated space. Read the instructions before installing or using this appliance.

In the UK the regulations and standards are as follows:-

In your own interest and that of safety, it is law that all gas appliances be installed by competent persons. CORGI registered installers undertake to work to safe and satisfactory standards. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution. The cooker must be installed in accordance with

- All relevant British Standards / Codes of Practice, in particular BS 5440 Part 2 2000,
- For Natural Gas - BS 6172 : 1990 and BS 6891 : 1998
- For LP Gas - BS 5482-1:1994 (when the installation is in a permanent dwelling), BS 5482-2:1977, (when the installation is in a caravan or other non permanent dwelling), or BS 5482-3:1999, (when the installation is in a boat).
- The Gas Safety (Installation and Use) regulations 1998.
- The relevant Building / IEE regulations.

Provision of Ventilation

This appliance is not connected to a combustion products evacuation device. Particular attention shall be given to the relevant requirements regarding ventilation.

The room containing the cooker should have an air supply in accordance with BS 5440 Part 2 : 2000. All rooms require an openable window or equivalent, while some rooms require a permanent vent in addition to the openable window. The cooker should not be installed in a bedsitting room with volume less than $20m^3$. If it is installed in a room of volume less than $5m^3$ an air vent of effective area $100cm^2$ is required; if it is installed in a room of volume between $5m^3$ and $10m^3$, an air vent of effective area $50cm^2$ is required; while if the volume exceeds $11m^3$, no air vent is required.

If there are other fuel burning appliances in the same room, BS 5440 Part 2 : 2000 should be consulted to determine the requisite air vent requirements.

Location of Cooker

The cooker may be installed in a kitchen/kitchen diner but NOT in a room containing a bath or shower.

NOTE:

An appliance for use on LPG shall not be installed in a room or internal space below ground level. e.g. in a basement.

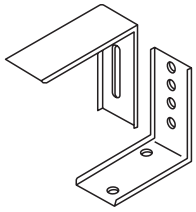
Conversion

All models are supplied set for use on group H natural gas. A conversion kit for LP gas is included with the appliance. See the instructions that are supplied with the conversion kit. After converting the appliance please attach the Gas Conversion sticker over the appropriate area of the data badge, this will identify the gas type the appliance is now set for.

This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.

You will need the following equipment to complete the cooker installation satisfactorily

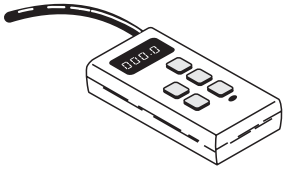
STABILITY BRACKET



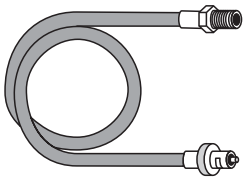
If the cooker is to be supplied with gas through a flexible hose, a stability bracket or chain must be fitted.

These are not supplied by with the cooker but are available at most builders' merchants.

GAS PRESSURE TESTER



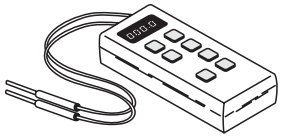
FLEXIBLE GAS HOSE



Must be in accordance with the relevant standards. **A hose is not supplied by with the cooker.** Hoses may be purchased at most builders' merchants.

MULTIMETER

(for electrical checks)



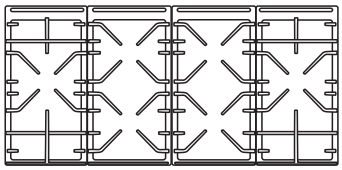
You will also need the following tools:

1. Electric drill
2. Masonry drill bit (only required if fitting the cooker on a stone or concrete floor)
3. Rawlplugs (only required if fitting the cooker on a stone or concrete floor)
4. Steel tape measure
5. Cross head screwdriver
6. Flat head screwdriver
7. Spirit level
8. Pencil
9. Adjustable spanner
10. Screws for fitting stability bracket

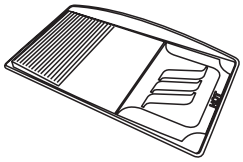
INSTALLATION
Check the appliance is electrically safe and gas sound when you have finished.

Checking the parts

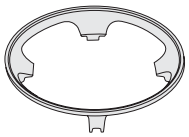
4 pan supports



Griddle plate

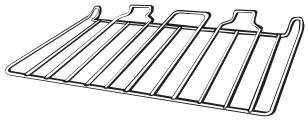


Wok Ring

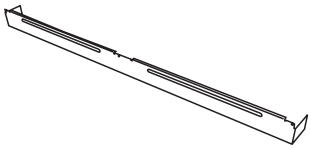


Levelling tool

4 oven shelves



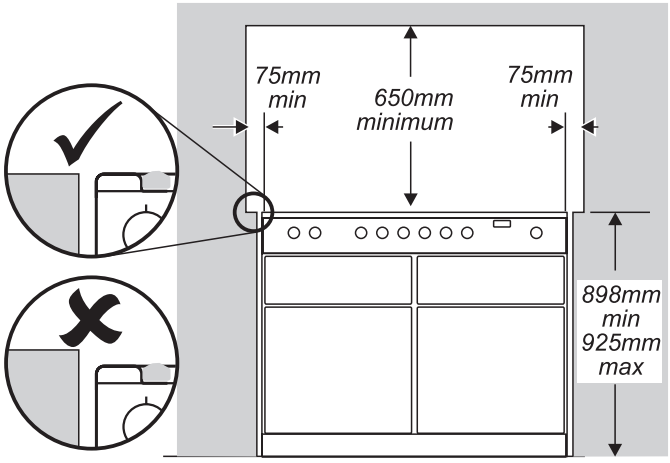
Plinth



Positioning the Cooker

The diagrams below show the minimum recommended distance from the cooker to nearby surfaces.

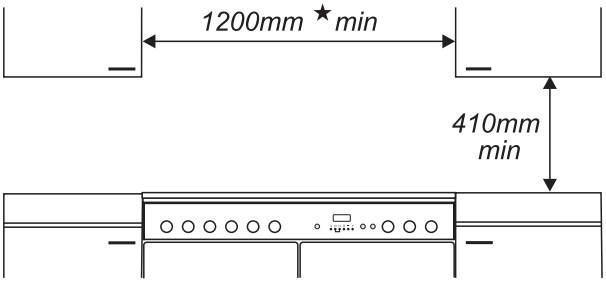
The cooker should not be placed on a base.



The hotplate surround should be level with, or above, any adjacent work surface. Above hotplate level a gap of 75mm should be left between each side of the cooker and any adjacent vertical surface.

For non-combustible surfaces (such as unpainted metal or ceramic tiles) this can be reduced to 25mm.

A minimum space of 650mm is required between the top of the hotplate and a horizontal combustible surface.



*Any cooker hood should be installed in accordance with the hood manufacturer's instructions.

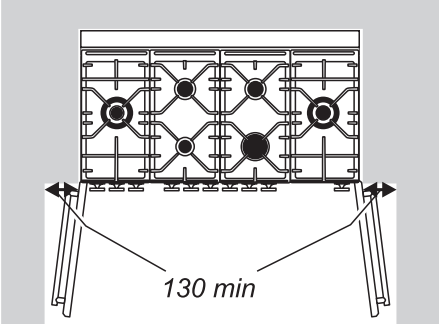
Surfaces of furniture and walls at the sides and rear of the appliance should be heat, splash and steam resistant. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage and discolouration. We cannot accept responsibility for damage caused by normal use of the cooker to any material that de-laminates or discolours at temperatures less than 65°C above room temperature.

For safety reasons curtains must not be fitted immediately behind the cooker.

We recommend a gap of 1110mm between units to allow for moving the cooker. If a flush fit is required, fit the cooker up to the unit at one side then fit the unit the other side. Do not box the cooker in; it must still be possible to move the cooker in and out for cleaning and servicing.

A clearance of 130mm is required if the cooker is near a corner of the kitchen to allow the oven doors to open. The

actual opening of the doors is slightly less but this allows for some protection of your hand as you open the door.



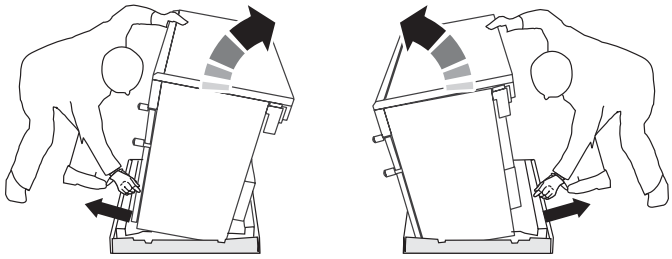
Unpacking the Cooker

Do not take any packaging off the cooker until it is directly in front of the place it is to be installed (unless it will not fit through a door in its outer packaging).
Cut the banding straps and lift the cardboard box off the cooker, leaving the cooker standing on the base packaging. See the loose unpacking sheet.

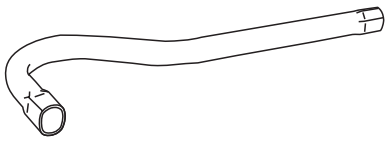
Moving the Cooker

The cooker is very heavy. Take great care.
We recommend two people manoeuvre the cooker.
Ensure that the floor covering is firmly fixed, or removed to prevent it being disturbed when moving the cooker around. You will need the levelling tool.

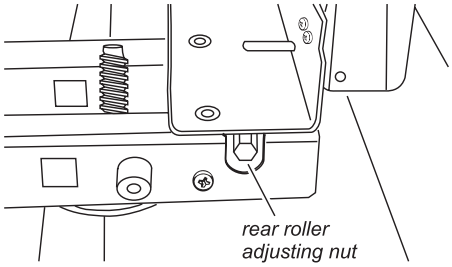
From the back tilt the cooker forward and remove the rear half of the polystyrene base pack.



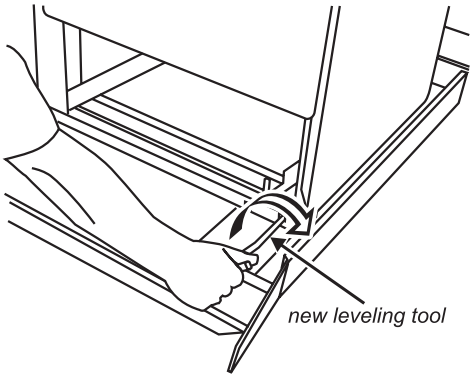
Repeat from the front and remove the front half of the poly base. Pull the drawer out to its furthest point.



Find the hexagon headed adjusters at each front corner of the cooker.

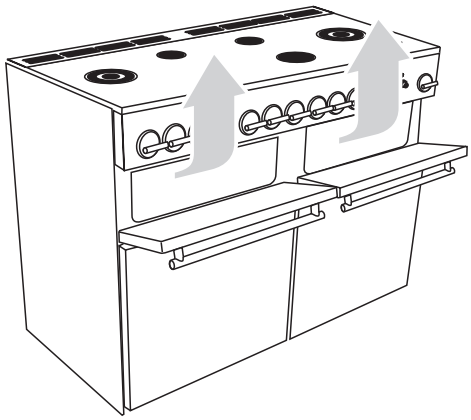


Use the levelling tool to turn the 2 adjusting nuts, one at each of the front bottom corners of the cooker.



Turn both 10 complete turns clockwise to lower rear rollers.

Open the grill door and Warmer compartment door. With your hands under the bottom edge of the hot plate facia, lift the front of the cooker slightly and then roll the cooker on the rollers.



Do not use the door handles or control knobs to move the cooker.

Take care not to twist it within the gap between the kitchen units as damage may occur to the cooker or the units.

Levelling

Place the cooker in its intended position taking care not to twist it within the gap between the kitchen units as damage may occur to the cooker or the units.

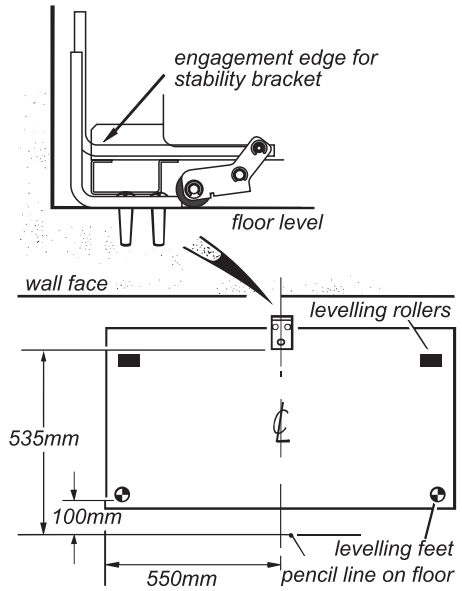
The rear rollers and front feet can be adjusted to level the cooker. To adjust the height of the rear of the cooker use the levelling tool supplied to turn the adjusting nuts at the front bottom corners of the cooker.

To adjust the height of the front of the cooker screw down the front feet.

Fitting a stability bracket

A stability bracket or chain (not supplied by with the cooker) should be fitted when the cooker is connected to a flexible gas supply.
When fitting a stability bracket read these instructions together with the leaflet supplied with the bracket.

INSTALLATION
Check the appliance is electrically safe and gas sound when you have finished.

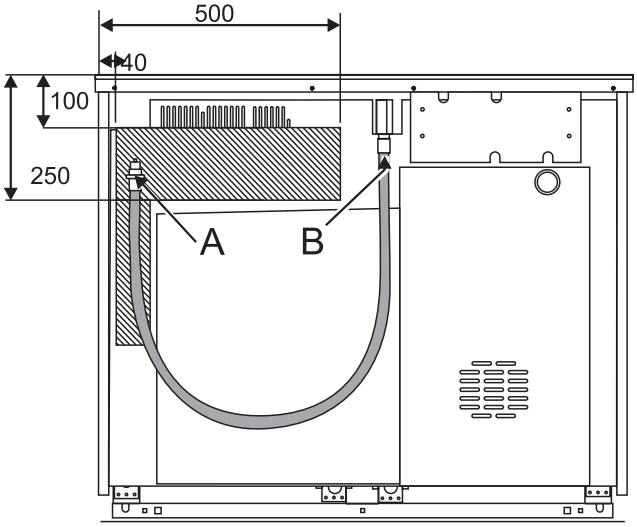


1. Place the cooker in its intended position and level the appliance.
2. Draw a pencil line 100mm from the front edge of the levelling feet.
3. Mark the centre line for the bracket by measuring 550mm from the L.H. side of the cooker.
4. Remove the cooker.
5. Measure back from the pencil line 535mm to locate the front edge of the bracket. Fix bracket to floor.
6. Measure height from floor level to engagement edge in back of cooker. Add 3mm to this dimension and assemble stability bracket to this height. (i.e. from floor level to underside of top member) and ensure bracket does not foul oven burner assembly.

Gas Connection

A hose is not supplied by with the cooker. Hoses may be purchased at most builders' merchants.

The Gas supply needs to terminate with a down facing bayonet. The rear cover boxes limit the position of the supply point.



view from the rear

A position for gas supply connector

B appliance gas inlet

Because the height of the cooker can be adjusted and each connection is different it is difficult to give precise dimensions. Ideally the house supply bayonet should be in the shaded area shown in the diagram. Although a 900mm hose can be used, a 1250mm hose will allow slightly more flexibility in the positioning of the bayonet and make moving the cooker easier. The hose should be fitted so that both inlet and outlet connections are vertical so that the hose hangs downwards.

The connector is located just below the hotplate level at the rear of the cooker.

For Natural Gas the flexible hose must be in accordance with B.S.669.

If in doubt contact, your supplier.
Screw connect the threaded end of the hose into the gas inlet in the underside of the connector block on the back of the cooker.
After completing the gas connection, check the cooker is gas sound with a pressure test.

Pressure testing

The gas pressure can be measured at one of the hotplate burner jets (NOT a Wok burner). Make sure that the cooker is not connected to the electricity supply. Lift off a burner head. Fit the pressure gauge to the jet. Turn on one of the other burners and light it with a match. Turn on the control for the hotplate burner to which the pressure gauge is fitted. Press in the knob to allow the gas through and register the pressure on the gauge.

Pressures

Natural Gas	LP Gas cookers
20mbar.	Butane 29mbar Propane 37mbar

Reassemble burner top, making sure it is reassembled in the correct way on the burner body.

Electrical Connection

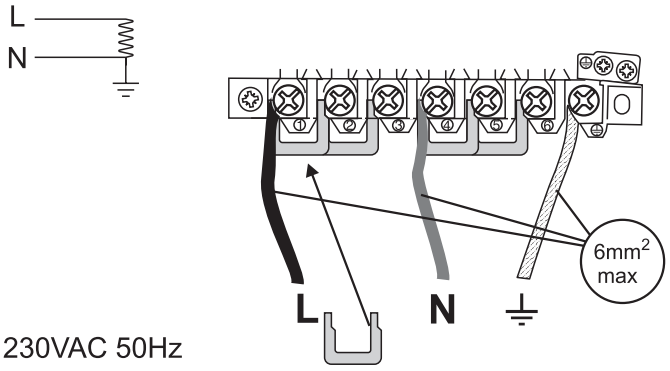
This appliance must be installed by a qualified electrician to comply with the relevant Institute of Electrical Engineers (I.E.E.) regulations and also the local electricity supply company requirements.

WARNING: THIS APPLIANCE MUST BE EARTHED

Note

The cooker must be connected to the correct electrical supply as stated on the voltage label on the cooker, through a suitable cooker control unit incorporating a double pole switch having a contact separation of at least 3mm in all poles. This cooker must not be connected to an ordinary domestic power point.

INSTALLATION
Check the appliance is electrically safe and gas sound when you have finished.



230VAC 50Hz

The cable size used should be 6mm2 maximum twin and earth.

Access to the mains terminal is gained by removing the electrical terminal cover box on the back panel. Connect the mains cable to the correct terminals for your electrical supply type (see fig.). Check that the links are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp.

These appliances are of type X with regard to protection against over heating of the surrounding surfaces.

Current Operated Earth Leakage Breakers

Where the installation is protected by a 30 milliamp sensitivity residual current device (RCD), the combined use of your cooker and other domestic appliances may occasionally cause nuisance tripping. In these instances the cooker circuit may need to be protected by fitting 100mA device. This work should be carried out by a qualified electrician.

Hotplate

Check each burner in turn. There is a flame safety device that stops the flow of gas to the burner if the flame goes out. There is also a spark ignition system that works when the knob is pressed in.

For each burner, push in and turn the knob to the solid flame symbol (🔥).

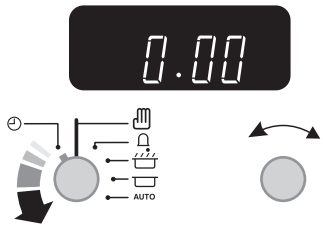
The igniter should spark and light the gas. Keep holding the knob pressed in to let the gas through to the burner for few seconds. If, when you let go of the control knob, the burner goes out, the safety device has not held in. Turn the control to the off position and wait one minute, then try again this time holding in the control knob for slightly longer.

Turn off the burners.

Oven check

Set the clock to the time of day

When the clock is first connected the display will flash (0.00) and (AUTO) alternately.



To set the clock to read the time of day turn and hold the Timer knob to the clock symbol 🕘 and at the same time turn the Adjusting knob left or right until the clock shows the time of day. Remember this is a 24 hour clock. Let go of the Timer knob and it will spring back to the vertical ✋ oven manual setting.

Turn on the oven and check that the oven fan starts to turn and that the oven starts to heat up.

Check that the oven light is working.

NB. The oven light bulb is not included in the guarantee.

Turn off the oven.

Fitting the plinth

Loosen the 3 screws along the front bottom edge of the cooker. Hook the central keyhole over the central screw. Twist and fit each end keyhole over their respective screws. Tighten the fixing screws.

Customer care

Please complete your contact details in the front of this section. Please inform the user how to operate the cooker and hand over the instruction pack.

Thank you.

Conversion to LP gas

Check in the Technical Data section at the back of the book that the cooker is convertible to the gas you want to use.

This conversion must be performed by a competent person. After conversion the installation must comply with the relevant regulations and also the local electricity supply company requirements. Read the instructions before converting this appliance.

Failure to convert the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

This instruction must be used in conjunction with the rest of the appliance instruction, in particular for information on Standards, cooker positioning, connection hose suitability etc.

When servicing or replacing gas-carrying components disconnect from gas before commencing operation and check appliance is gas sound after completion.

Do not use re-conditioned or unauthorised gas controls.

Disconnect from the electricity supply before commencing servicing. Before electrical re-connection, check that the appliance is electrically safe.

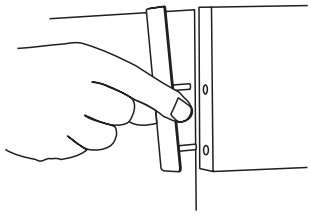
Jets

Remove burner caps and heads. Remove old jets. Fit new jets (see the table for the correct jets). Reassemble in reverse order.

Tap Bypas screws

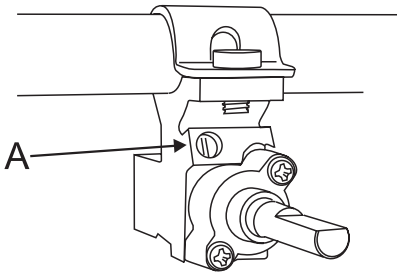
Pull off all the control knobs.

Open the oven doors and remove the 2 fixing screws, one at each end, underneath the control panel.



Pull off the push fit control panel end caps at each end and remove the end fixing screws under the end cap.

Lift the control panel, pull forward and disconnect the wiring from the rear.



A tap bypass screw

Remove the tap bypass screw and replace with the correct screw. See the table for the correct bypass screws.

Stick on label

Stick the appropriate label on to the data badge to indicate the gas the appliance is now set for.

Pressure Testing

Connect the appliance to the gas supply. Check the appliance is gas sound.

The gas pressure can be measured at one of the hotplate burner jets (NOT a Wok burner). Make sure that the cooker is not connected to the electricity supply. Lift off a burner head. Fit the pressure gauge to the jet. Turn on one of the other burners and light it with a match. Turn on the control for the hotplate burner to which the pressure gauge is fitted. Press in the knob to allow the gas through and register the pressure on the gauge.

After checking the pressure, turn the taps off and replace the burner head.

Reassemble burner top, making sure it is reassembled in the correct way on the burner body.

Check the appliance is gas sound.

Check operation of all the burners.

Check that the appliance is electrically safe.

	Natural Gas 20mb			L.P. Gas		
Hotplate		**Injector**	**Screw**		**Injector**	**Screw**
Wok burner	3.5kW	internal 80 external 129	96	3.5kW (246g/h)	internal 54 external 77	57
Large Burner	3.0kW	134	54	3.0kW (210g/h)	87	40
Medium Burners	1.7kW	109	39	1.7kW (119g/h)	68	32
Small Burner	1.0kW	75	38	1.0kW (70g/h)	51	28

SERVICING - WARNING
Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

Servicing

BEFORE SERVICING ANY GAS CARRYING COMPONENTS. TURN OFF THE GAS SUPPLY

Check the appliance is gas sound after completion of service. When checking for gas leaks do not use washing up liquid - this can corrode. Use a product specifically manufactured for leak detection.

Do not use re-conditioned or unauthorised gas controls.

Disconnect from the electricity supply before commencing servicing, particularly before removing any of the following: - control panel, side panels, hotplate tray or any electrical components or covers.

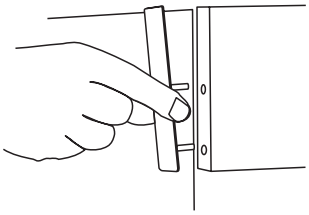
Before electrical re-connection, check that the appliance is electrically safe.

Note - References to LH and RH oven apply as viewed from the front.

1 To Remove the Control Panel

Disconnect the appliance from the electricity supply.

Pull off all the control knobs. Open the oven doors and remove the 2 fixing screws, one at each end, underneath the control panel.



Pull off the push fit control panel end caps at each end and remove the end fixing screws under the end cap.

Lift the control panel, pull forward and disconnect the wiring from the rear.

Replace in reverse order.

2 To Remove the Hotplate top

Disconnect the appliance from the electricity supply. Pull cooker forward to gain access.

Remove the control panel see 1. Remove the hotplate burner caps and tops. If there are screws holding the hotplate burners to the hotplate, remove them (not the spark electrode fixing screws). Remove the 2 hexagon headed rear hotplate fixing screws and the 3 front hotplate fixing screws. Lift the hotplate clear of the appliance. Replace in reverse order.

3 To Remove an Outer Side Panel

Disconnect the appliance from the electricity supply. Remove the control panel – see 1. Remove the retaining screw on the upper front edge and the two fixings on the rear or the side panel. Undo the lower retaining screw situated below the edge at the panel front corner. Remove the panel by pulling it away from the unit.

4 To Remove an Oven Neon

Remove the control panel – see 1. Hold the lens in position at front of the panel and from the rear pull the body of the neon out of the front lens. Hold the front lens in position and from the rear of the control panel fit the new light to the lens. Replace parts in reverse order. Ensure the replacement neon functions correctly.

5 To Remove the Clock

Remove the control panel - see 1.

Pull off the timer control button(s). Remove the timer/ mounting bracket assembly from the facia by removing the fixing screws. Remove the timer from its mounting bracket by depressing the plastic lugs on the timer case, at the same time pulling the unit forward. Reassemble in reverse order. When replacing leads refer to the wiring diagram. Check operation of timer.

6 To Remove a Thermostat

Disconnect the appliance from the electricity supply. Remove the hotplate – see 2. Open the appropriate oven door and remove the oven shelves.

RH oven

Remove the two fixings that secure the thermostat phial cover. Unclip the thermostat phial from the clips in the oven back panel.

LH oven

Remove the two screws holding the thermostat phial to the oven fan cover at the rear of the oven. Pull the unit forward to access the rear of the cooker. Remove the both cover boxes by removing the fixing screws and lifting clear. Feed the thermostat capillary clear of the oven. Disconnect the wires from the thermostat and undo the two fixings that secure the control to the mounting plate. Fit the replacement and re-assemble in reverse order. Ensure that the phial is clipped to the oven rear, positioned centrally between the clips. Check that the thermostat functions correctly.

7 To Remove an Oven element Thermal Cut-Out.

Disconnect the appliance from the electricity supply. Pull the cooker forward to gain access to the cover box. Undo the cover screws and lift clear. The cutout is located on the earth plate beside the oven element connections. Disconnect the cutout wiring. Undo the fixings that secure the cutout to the earth plate and remove. Fit replacement control and re-assemble in reverse order.

8 To Remove a Hotplate Tap

Remove the hotplate – see 2. Unplug the FSD lead from the rear of the tap. Undo compression fitting at the rear of the tap. Remove the fixings that secure the tap to the gas rail. Disconnect the ignition switch wiring. Remove the tap. Remove and discard the gasket seal. Fit new gasket seal to replacement tap. Re-assemble in reverse order. Check the appliance is gas sound. Check hotplate ignition.

9 To Change an Ignition Switch

Change the gas tap - see 7.

10 To Remove a Hotplate Burner Injector

Remove the hotplate - see 2. Remove the injector directly from the burner body. Fit the appropriate injector. Re-assemble in reverse order. Check the appliance is gas sound.

SERVICING - WARNING
Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

11 To Remove a Hotplate Burner Spark Electrode

Remove the pan supports, burner heads and caps. Remove the screw holding the electrode to the burner body. Lift up the electrode and disconnect the lead.

Note

Take care to prevent the ignition wire from falling back through the clearance hole.

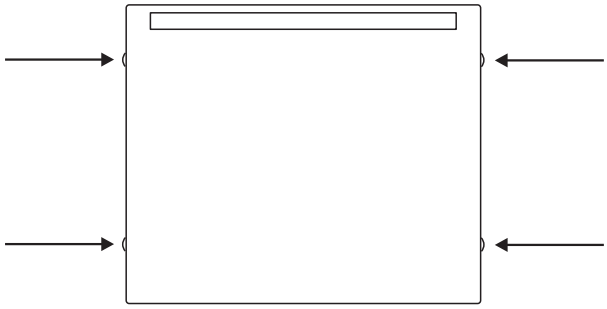
Fit the lead to the new electrode and reassemble in reverse order and check correct burner ignition.

12 To Remove an Oven Door

Open the oven door. Support the door and remove the two screws that secure the upper hinge to the front frame of the unit. Remove the door from the lower hinge by lifting slightly and moving it outward. Re-assemble in reverse order.

13 To Remove the Oven Outer Door Panel

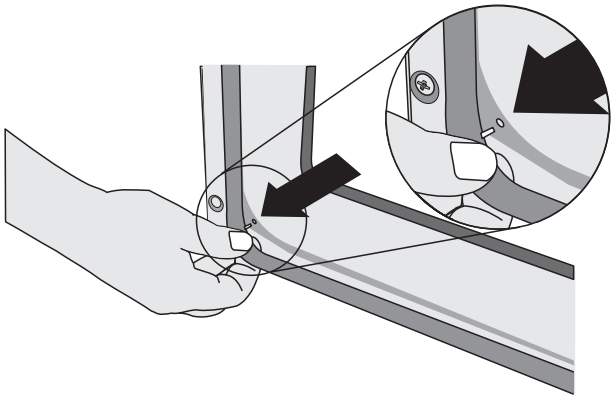
Open the oven door. Remove the socket headed screws at the sides of the door. Remove the outer door panel. Remove the handle and fit to the new door panel. Fit the replacement panel to the oven inner door. Re-assemble in reverse order.



14 To Remove the Door Latch

Remove the oven outer door panel – see 12. Remove the fixings that secure the latch assembly to the inner door panel. Fit the replacement catch and re-assemble in reverse order. Check correct operation of door.

15 To Remove the Oven Door Seal



Open the oven door. The seal is held in place by small hooks on the rear face. At the corner pull seal diagonally away from the door centre until that hook is released. Proceed to the next hook and release it in a similar way, and so on. Use force if the hooks are stiff, as the old seal will be discarded.

When fitting new seal, position the seal join at the bottom. Hook the new seal in one of the corner holes of the door, and proceed round the door snapping in each hook in turn.

16 To Adjust the Oven Door Catch Keeper

Open the oven door and slacken the locknut at the keeper base. Adjust the keeper inward or outward as required, until the desired door operation is obtained. Re-tighten the locknut.

17 To Remove the Hotplate Spark Generator

Disconnect the appliance from the electricity supply. Pull the cooker forward to access the cover boxes at the appliance rear. Remove the fixings that secure the cover and lift it clear. Undo the terminal connections noting their positions. Undo the fixings that secure the spark generator and remove the device.

18 To Remove the Hotplate Electrode Leads

Disconnect from the electricity supply.

Pull the unit forward to access the rear of the appliance. Remove the hotplate - see 2. Remove the cover box and disconnect all HT leads at the generator. Disconnect the lead at the electrode. Pull the sleeved bundle of HT leads up through the rear upright. Pull the appropriate lead from the sleeve and push in the replacement. Replace the leads in the rear upright. Re-connect the leads at the generator and oven electrode. Re-assemble in reverse order and check ignition.

19. To Remove Grill Element.

Disconnect from electricity supply.

Pull cooker forward to gain access to the rear. Remove screws securing the electric cover to the back sheet and remove cover. Remove the 4 terminals connected to the elements noting their position. Remove grill pan from grill chamber. From inside grill compartment remove enamelled front shield from grill roof, 2 screws and washers. Remove 2 screws and washers securing the grill element front support. Remove 1 screw from each of the grill elements and withdraw grill elements from grill chamber. Fit new elements, reassemble in reverse order. Check operation of grill.

20 To Remove the Warmer Chamber Element

Disconnect from electricity supply.

Pull cooker forward to gain access to the rear. Remove the RH cooker side panel see 3.

The heating element is now accessible.

Disconnect element wires and pull the element pad out of the side of the cooker and discard.

Take the new warming element and sandwich it between the 2 pieces of card supplied with the kit. Squeeze the assembly together and feed into the gap between the two ovens. Remove the two cards starting with the top piece and taking care not to disturb the element. Reconnect element wires.

Re-assemble cooker in the reverse order.

SERVICING - WARNING
Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

21 To Remove Oven Inner Back

Open the oven door. For the LH oven unscrew the 2 thermostat phial fixing screws. Remove the fixings that secure the inner back to the oven rear. Lift the removable panel away. Re-assemble in reverse order. Ensure that the retaining fixings are fully tightened.

22 To Replace an Oven Fan

Disconnect the appliance from the electricity supply. Pull the unit forward to access the cover boxes at the rear of the appliance. Remove the fixings that secure the cover and lift it clear. Remove the fan wiring, noting the connection positions. Remove the inner back as detailed in Section 22. Hold the fan blades and undo the centre nut (LH thread), brass washers, fan blade and circlip. Undo the fixings that retain the fan and remove it from the cavity rear. Fit the replacement and re-assemble parts in reverse order. Check that the oven operates satisfactorily.

23 To Remove an Oven fan Element

Disconnect the appliance from the electricity supply. Pull the unit forward to access the cover boxes at the rear of the appliance. Remove the fixings that secure the cover and lift it clear. Undo the terminal connections noting their positions. Remove the inner back as detailed in Section 22. Remove the fixings that secure the element within the oven and lift the element away carefully. Fit the replacement element and re-assemble parts in reverse order. Check that the oven operates correctly.

24 To Remove the LH Oven Bottom and Top Elements

Disconnect from the electricity supply.

Bottom Element

Pull the cooker forward to access the cover boxes at the rear of the unit. Remove the fixings that secure the cover and lift it clear.

Undo the terminal connections, noting their positions.

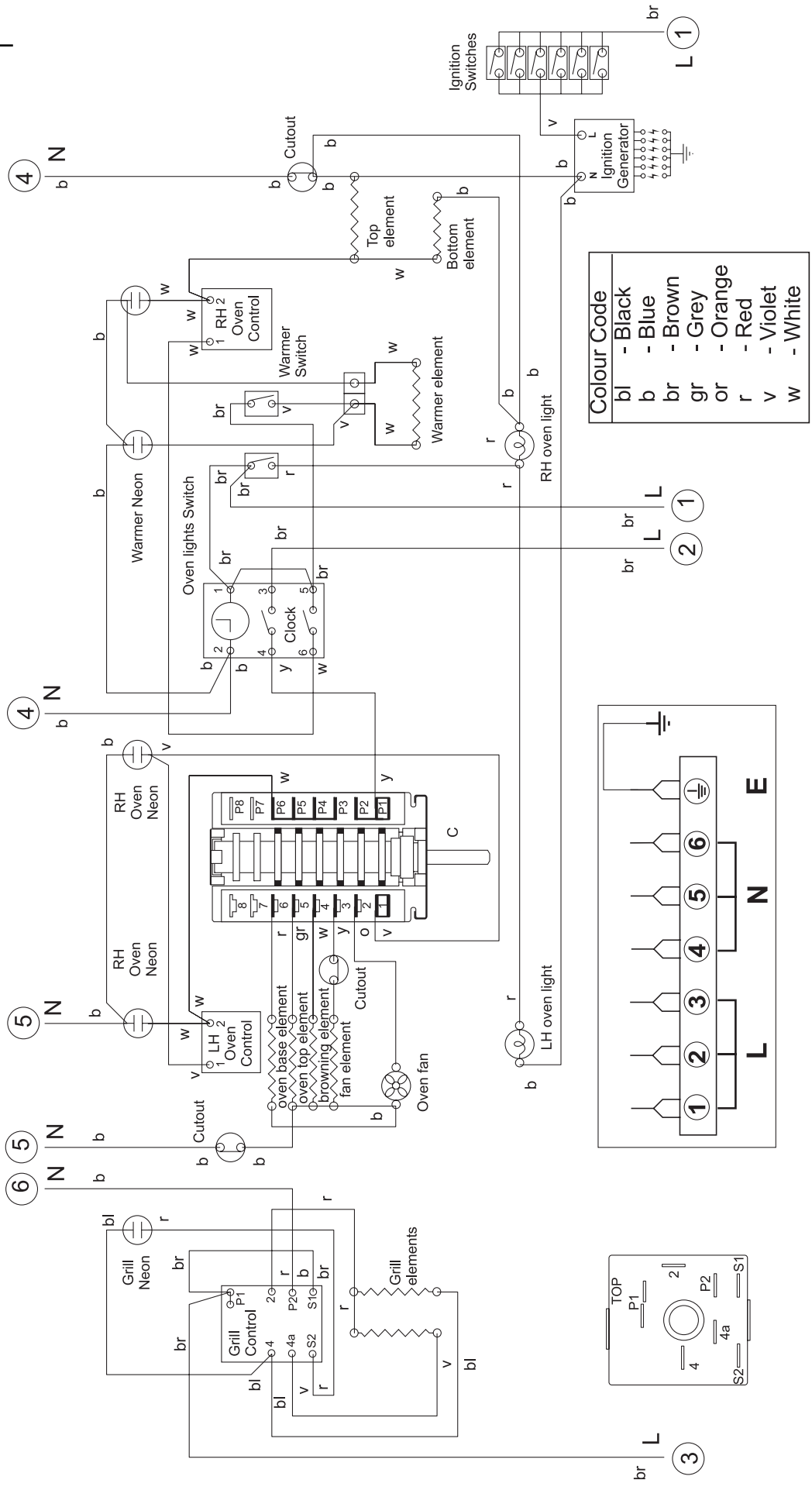
Remove the element fixings and withdraw element. Replace the element and re-assemble parts in reverse order.

Top Element

Open the LH oven door and undo the fixings that secure the heat shield. Remove the top element bracket fixings and withdraw element. Replace the element and re-assemble parts in reverse order. Check that the oven operates satisfactorily.

SERVICING - WARNING
Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

Circuit Diagram



Technical Data

This cooker is category II$_{2H3+}$

It is supplied set for group H natural gas. A conversion kit from NG to LP gas is packed with the cooker.

INSTALLER: Please leave these instructions with the User.

DATA BADGE LOCATION : Cooker back, serial number repeater badge below oven door opening.

Country of Destination: GB

Gas		Electric
Natural Gas	**20mbar**	**220 - 240V 50Hz**
Butane	**29mbar**	
Propane	**37mbar**	

(See appliance data badge for test pressures)

Dimensions

Overall height	minimum 893mm	maximum 920mm
Overall width	1100mm See 'Positioning of Cooker'	
Overall depth	648mm	
Space for fixing	See 'Positioning of Cooker'	
Minimum space above hotplate	650mm	

Connections

Gas:	Electric
Rp $^1/_2$ at rear right-hand side	220 - 240V 50Hz

Ratings

	Natural Gas		L.P. Gas	
Hotplate	**Input**	**Injector**	**Input**	**Injector**
Wok burners	3.65kW	internal 80 external 129	3.5kW (246g/h)	internal 54 external 77
Large Burner	3.0kW	134	3.0kW (210g/h)	87
Medium Burners	1.7kW	109	1.7kW (119g/h)	68
Small Burner	1.0kW	75	1.0kW (70g/h)	51

Gas burner inputs based on Gross Calorific Value

Ovens	**Left hand Multifunction Oven**	**Right hand Conventional Oven**
Fan element	2.5kW	
Top element	1.2kW	1.2kW
Browning Element	1.15kW	
Bottom element	1.0kW	1.0kW

Ovens	**Multifunction**	**Conventional**
Energy efficiency class on a scale of A (more efficient) to G (less efficient)	B	A
Energy consumption based on standard load	0.90kWh	0.99kWh
Usable volume (litres)	62	67
Size	Medium	Large
Time to cook standard load	41 minutes	40 minutes
Surface area of the grid	1400cm^2	1400cm^2

Warming Oven	160W
Grill	2.3kW

Maximum total electrical load at 230V 7.4kW (approximate total including oven lights, oven fan etc.)

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